Week of Monday October 12th - Sunday October 18th

TABLE D'HÔTE: *'THE HOST'S TABLE'*
Offering a set entrée and a choice of mains.

Before

2014 Taittinger *Comtes de Champagne Blanc de Blancs*
Champagne, France $139gl

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Oysters opened to order dressed with granny smith apple, parsley, kale and wood sorrel emulsion $7 ea

Grilled Tasmanian abalone, hoisin glaze $12 ea

Blackmore's Wagyu tartare taco,
beetroot, sesame and soy sauce mayonnaise $25 ea

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After

Main Ridge Dairy goat's cheese, burnt honey, persimmon $35

Cuvée grand cru, cremeux, tarragon $35

Red Hill Feijoa, Bianco namelaka, Pt. Leo Estate garden mint $15

House-made bon bons $5 ea

To Begin

Saffron mantou
Served warm with house-made olive butter

Our kitchen garden harvest
A composition of winter vegetables from our garden, in varied textures and temperatures

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Mid Course

Sea urchin mousse
Carnaroli rice cooked in Caprinella broth, quince *(additional $35)*

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Main Course

Southern Rock lobster tail *(additonal $60)*
Salt baked celeriac, saffron, coastal herbs

Blackmore Wagyu
Beetroot, morels, miso

Suckling pig
Grilled oyster char-sui, green mango

mains accompanied by
Sui's garden salad, kohlrabi, fennel pollen, cabernet vinaigrette

$145 pp

All seafood and fish served in Laura, including shellfish is sourced entirely from Australian waters. Only our caviar is imported, as the Sturgeon that produce it are farmed exclusively overseas.

Olive
Philippa Sibley 2025